

Champagne Beaugrand Tradition Brut N/V



Region:
Montgueux, France

Blend:
35% Pinot Noir
65% Chardonnay

Farming Practices:
Organic

SKU 186806

\$53.99*
6 x 750ml

***BCLDB Hospitality Price
(Exclude Taxes)**

****Prices subject to change
without notice**

This Champagne unifies the exquisite finesse of Chardonnay and the intense complexity of Pinot Noir. Matured for 4 years, the wine is sophisticated and exhibits freshness and aromas of red berries and citrus fruits. On the palate, there is a superb energy and persistence. In the traditional brut style, this wine is powerful but leaves a vibrant aftertaste.

Since the 12th century, families have been growing vineyards on the hill of Montgueux. However, when wine louse devastated the land, it became inhabitable and the vines disappeared off the land. The Beaugrand family was the first to replant vineyards in 1927. Since then, the Beaugrand family has been producing exquisite champagnes for 4 generations. Their renowned vineyards are planted in calcareous soil with grass situated between the vines. The grapes are then selectively hand harvested and every bottle is aged for at least 3 years. The Beaugrand family's natural viticulture allow for the creation of beautiful complex wines with great finesse.

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